

## Golden Habañero, Bourbon and Pear Jam



### **Ingredients:**

- 6 ripe Bartlett pears
- 3 golden habañero peppers, seeded and finely chopped
- 1 cup sugar
- 2 fresh vanilla beans, scraped
- ¼ cup bourbon
- 2 tbsp. pectin or unflavored, powdered gelatin

### **Directions:**

- 1) Add the pears, peppers and sugar to a medium sauce-pan and cook over moderate heat until the sugar is melted and the mixture begins to bubble.
- 2) Stir the scraped vanilla paste and whole vanilla beans into the mixture, reduce the heat to medium-low and allow the jam to cook for 30 minutes or until you see the color deepen to light amber.
- 4) Stir in the bourbon and cook an additional 15 minutes.
- 5) Remove the vanilla beans from the jam and using an immersion blender, blend the jam to the desired consistency (less to make chunkier, more to make smooth).
- 6) Stir in the pectin or gelatin and remove pan from stove.
- 7) Allow jam to cool thoroughly and then spoon it into glass jars. Don't forget to share a jar with your friends (they'll thank you). Store the jam in the refrigerator for up to two months.